

112 ... ingredients
B1 shellac, and ~~can possibly contain~~ *112 ... species* other alcohol-soluble additives, said alcohol-soluble additives include Peru balsam and/or Benjamin gum.)

4. The process according to claim 3, wherein the coating composition comprises a combination that makes it possible to use a spraying or atomizing process:

1 kg of dark chocolate glazing paste, known to one skilled in the art *(112)*

400 g of couverture, cocoa butter, cocoa and sugar

150 g of vegetable fat, which modifies the texture and provides flavor *to let the chocolate!* (in accordance with the melting point of fat.)

B2 5. The process according to claim 1, wherein the temperature for the application of the coating is from 29 to 39°C.

6. The process according to claim 1, wherein the temperature for the application of the coating is from 29 to 39°C, and the base is cooled to 0°C or to a lower temperature *(112)*

7. The process according to claim 1, wherein *added* (said alcoholic composition) of vegetable additive(s) is applied as soon as the coating has reached 18-20°C in temperature.

(112) 8. The process according to claim 1, wherein a contact time of *added* (several) seconds to *added* (several) dozen seconds is ensured between the coating layer and *added* (said alcoholic composition). before proceeding to wrapping of the product.

B3 10. The process according to claim 1, wherein the coating applied is a chocolate coating.

Sub D 27 ^{cl 15 process} 15. The composition according to claim 1, wherein it also comprises flavorings and ^{what?} (normal food additives). ^{from 27, 29, 32}

B4 16. A device for the improved coating of cookies, pastries, baked goods, cakes, waffles (or other moist pastry products, and any comparable food product), wherein it comprises, after the means for implementing the coating operation, a spraying or atomizing means for applying an alcoholic composition of at least one reactive vegetable additive onto a coating layer, and means for providing sufficient contact time from several seconds to several dozen seconds before the wrapping operation to allow the formation of a slightly rigid structure.

17. The device according to claim 16, wherein it comprises means for applying the coating through spraying or atomizing at a temperature that can be chosen from between 29 and 39°C.

sub C1 22. A process for applying the coating layer to the base or substrate, wherein it comprises the spraying or atomization of the coating composition onto the base or substrate using spraying or atomizing means, said spraying or atomizing means including nozzles.

B5 23. Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing a process according

B5 to claim 1.

Sub 37 24. The composition of claim 11, where ^{it also} it also comprises flavorings and normal food additives.

B5 25. Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing ^{112 - disclosed} a process according to claim 11.)

26. Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing a process according to claim 16.

Sub D4 27. The composition according to claim 15, wherein the flavorings and normal food additives are natural and soluble in the alcohol base.

B6 28. The process of claim 22, wherein said spraying or atomizing means are positionable.

Sub D5 29. The composition of claim 24, wherein the flavorings and normal food additives are natural and soluble in the alcohol base.